

# **Jefferey Larsno**

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## **TECHNICAL SKILLS**

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### **Cuisine Styles**

Pastry • Mediterranean • Italian

### **Kitchen Skills**

Sauce-making • Butchery • Menu Design • Cost Control • Baking

### **Operations**

HACCP • Catering • Supplier Negotiation

### **Soft Skills**

Training

## **SUMMARY**

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Chef with a track record building high-impact solutions and improving guest satisfaction.

## **EMPLOYMENT HISTORY**

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### **Pastry Chef — Schmidt - Lindgren (2025 - 2025)**

- Managed kitchen of 16 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 279 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 12% through optimized dish pricing.
- Maintained food cost under 23% with vendor negotiations and waste controls.

### **Executive Chef — Reilly, Wolff and Bartell (2018 - 2021)**

- Maintained food cost under 34% with vendor negotiations and waste controls.
- Catered private events for up to 242 guests with 95%+ client satisfaction.
- Managed kitchen of 22 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 38% through optimized dish pricing.

### **Sous Chef — Marquardt, Franecki and Welch (2020 - 2023)**

- Managed kitchen of 15 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 35% with vendor negotiations and waste controls.

### **Pastry Chef — Effertz, Baumbach and Waters (2025 - 2026)**

- Maintained food cost under 33% with vendor negotiations and waste controls.
- Catered private events for up to 133 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 27% through optimized dish pricing.

## **PROJECTS**

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**theatrum bellicus** - Public-key heuristic functionalities

## **ACADEMIC BACKGROUND**

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B.A. Hospitality Management, Schowalter - McGlynn University (2023)

## **CERTIFICATIONS**

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- Food Safety Manager
- HACCP Level 3